



# TORTILLA GRILLS

## Models TG1 & TG2

### Features/Benefits:

- ★ Star's Tortilla Grills are ideal for heating tortillas and other flat bread products.
- ★ Adjustable thermostat range 150° F to 450° F degrees to accommodate a variety of products.
- ★ Aluminum grilling surface heats up quickly and is designed to stand up to the highest demands.
- ★ Available in two sizes to meet your volume requirements, model TG1 is 20" deep x 23" wide and the TG2 is 25" deep x 40" wide.
- ★ Star's Tortilla Grills are equipped with a stainless steel burn guard, insulated bottom and cool to the touch front panel to protect the operator.
- ★ Power indicator light for visual notification of equipment status.



Model TG1

### Applications:

Star's Tortilla Grills are ideal for heating a variety of tortillas and other flat bread products for restaurants, snack bars, hotels, casino's, concession stands and a variety of other foodservice operations.

### Quality Construction:

Star's Tortilla Grills feature 18 gauge stainless steel front, rear, side, aluminized steel bottom panels and an aluminum grill surface. Tortilla Grills are equipped with a 6 foot cord with plug. Stainless steel burn guard and 4" legs are standard.



Model TG2

### Warranty:

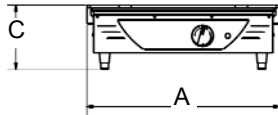
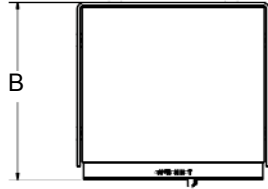
Star's Tortilla Grills are covered by a one-year parts and labor warranty.



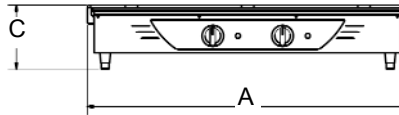
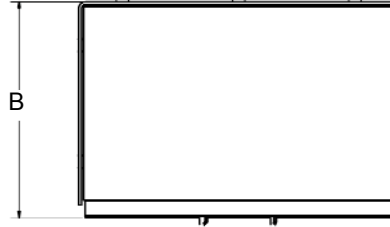


# TORTILLA GRILLS

## Models TG1 & TG2



Model TG1



Model TG2

### Model Specifications

| Model No. | Dimensions              |                         |                          | Platen Size<br>W x D<br>Inches<br>(cm) | Voltage | Wattage   | Amps      | NEMA# | Approximate Weight       |                           |
|-----------|-------------------------|-------------------------|--------------------------|--|---------|-----------|-----------|-------|--------------------------|---------------------------|
|           | (A)                     | (B)                     | (C)                      |  |         |           |           |       | Shipping<br>lbs.<br>(kg) | Installed<br>lbs.<br>(kg) |
|           | Width<br>Inches<br>(cm) | Depth<br>Inches<br>(cm) | Height<br>Inches<br>(cm) |  |         |           |           |       |                          |                           |
| TG1-120V  | 25.9                    | 22.7                    | 8.2                      | 23.5 x 20                              | 120     | 1650      | 13.8      | 5-15P | 58                       | 50                        |
| TG1-120VC | (65.8)                  | (57.7)                  | (20.8)                   | (59.7 x 50.8)                          | 120     | 1650      | 13.8      | 5-20P | (26.4)                   | (22.7)                    |
| TG1-240V  |                         |                         |                          |  | 208/240 | 1650/2200 | 7.9/9.2   | 6-15P |                          |                           |
| TG2-240V  | 41.4                    | 27.7                    | 8.2                      | 40 x 25                                | 208/240 | 3300/4400 | 15.9/18.3 | 6-20P | 111                      | 98                        |
| TG2-240VC | (105.2)                 | (70.4)                  | (20.8)                   | (101.6 x 63.5)                         | 208/240 | 3300/4400 | 15.9/18.3 | 6-30P | (50.5)                   | (44.5)                    |

### Typical Specifications

Star's Tortilla Grills have a 3/8" thick polished aluminum platen with wrap around 3/8" diameter stainless steel burn guard. Unit is equipped with metal sheathed tubular heating elements, an adjustable thermostat control with a range of 150 to 450 degrees Fahrenheit and power indicator light. The housing is constructed of stainless steel and is fully insulated. Unit is supplied with a 6 foot lead-in cord with NEMA plug and adjustable stainless steel four inch legs. Unit is listed by UL, CUL, and UL sanitation approved to NSF standard 4. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.